



Eskişehir Osmangazi University
Faculty of Tourism
Gastronomy and Culinary Arts Course Information Form

TERM	Spring
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COURSE CODE	271218023	COURSE NAME	Vocational Practices II
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VIII	0	4	0	2	4	CORE () ELECTIVE (X)	Türkçe
COURSE CATEGORY							
Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	Transferable Skills			
	X						
ASSESSMENT CRITERIAS							
DURING TERM	Activity		Number		Percentage (%)		
	I. Mid-Term						
	II. Mid-Term						
	Quiz						
	Homework						
	Project		1		40		
	Report						
Other (.....)							
FINAL EXAM				1		60	
PREREQUISITE(S) (IF ANY)		To complete the course process.					
COURSE CONTENT		The on-the-job training in tourism sector.					
COURSE OBJECTIVES		In this course, students are aimed to reinforce the theoretical knowledge they have acquired. In addition, students recognize tourism sector. After they completed the on-job-training, they are employed in the same tourism business.					
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING		The practical experience will be gained by putting theoretical knowledge into practice.					
COURSE OUTCOMES		To recognize tourism sector To gain theoretical knowledge into practice To learn organization activities It is an opportunity to be employed in the same business after the on-job-training is completed To provide the opportunity to follow the developments in the Sector To gain business discipline					
TEXTBOOK(S)		-					

SUPPORTIVE RESOURCES	
EQUIPMENTS REQUIRED	-

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Sectoral applications
2	Sectoral applications
3	Sectoral applications
4	Sectoral applications
5	Sectoral applications
6	Sectoral applications
7	Sectoral applications
8	Sectoral applications
9	Sectoral applications
10	Sectoral applications
11	Sectoral applications
12	Sectoral applications
13	Sectoral applications
14	Sectoral applications
15,16	Final Exam

NO	OUTCOMES	3	2	1
1	Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts.			X
2	Have knowledge about nutrition principles and food science.			X
3	Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level.			X
4	Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills.			X
5	Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy.			X
6	Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills.			X
7	Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior.			X
8	Uses both basic and field-related information and communication technologies and software at an advanced level.			X
9	Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics.			X
10	Have knowledge about national and international cuisines and apply them.			X
11	Knows and applies food and beverage cost control, menu planning and pricing.			X
12	Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes.	X		
13	Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work.			X
14	Knows and applies classical and modern production techniques in the field of food and beverage.			X
15	Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences.			X

1: Never 2: Few 3: Many

Instructor Name: